Special Issue

Advances in Post-harvest Preservation and Quality of Fruits and Vegetables—Volume II

Message from the Guest Editor

The main challenge facing many agricultural regions is to offer high quality fresh fruits and vegetables to more and more competitive markets. At the same time, they must contribute to sustainable production by reducing postharvest losses and extending the shelf life of fresh produce. This challenge can only be addressed from the perspective of postharvest physiology and technology. which maintain their quality and reduce losses and wastage. The interest in applying the latest technologies and in deepening the knowledge of postharvest physiology is growing because of the conviction that only a scientific approach can provide the necessary solutions for an increasingly competitive and exigent world. The ultimate goal of postharvest physiology and technologies is that fruits and vegetables reach new markets with adequate quality and a reduction of postharvest losses. Today, this goal is achievable if there is an effective transfer of knowledge to the productive sector; therefore, the objective of this Special Issue is to cover recent advances in maintaining the quality of horticultural products.

Guest Editor

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Deadline for manuscript submissions

closed (21 October 2024)



Foods

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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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